



Donati

2017 CLARET

WINEMAKING - 100% STAINLESS STEEL FERMENTATION
WITH TWICE DAILY PUNCH-DOWNS

AGING - 18 MONTHS: 22% NEW FRENCH OAK,
5% NEW AMERICAN OAK,
6% NEW RUSSIAN OAK

TASTING NOTES -

AROMA – RAINIER CHERRIES, BLUEBERRY JAM, STRAWBERRY
SMOOTHIE

PALATE – CLEAN, EXCELLENT ACIDITY. MEDIUM TANNINS AND
INTENSITY WITH MORE STRAWBERRY FRUIT AND
HINTS OF WHITE PEPPER

FINISH – FRESH ACIDITY MEETS A FRUIT FORWARD FINISH,
MEDIUM FINISH, GREAT EVERYDAY DRINKER

BOTTLING NOTES -

BLEND - 40% CABERNET SAUVIGNON, 22% MERLOT,
20% CABERNET FRANC, 20% MALBEC, 8% PETIT VERDOT

APPELLATION - PAICINES – CENTRAL COAST

CASES PRODUCED – 3689 12X750ML

ALCOHOL – 13.8 %

RS – 0.19%

MALIC ACID G/L – 0.11

TA G/L – 6.00

PH - 3.73

ACCOLADES -

88 POINTS – WINE ENTHUSIAST